| No. | Basic starch | SCA | Wo | Cond. | Но | Q | Тр | Rs |
|---------------|-----------------|-----|-----|----------------|-------|-----|------|-----|
| | ļ <u>-</u> | [%] | [%] | | [%/h] | | [°C] | [%] |
| | J | | ļ | | ļ | | | |
| Example 1: | Corn Flakes | | | | | | | |
| WS 77-0 | Corn flour | 20 | 22 | 85°C/30 min | 76 | 2.1 | 103 | 6 |
| WS 78-0 | Corn flour | 15 | 24 | 75°C/30 min | 108 | 2.4 | 98 | 5 |
| WS 77-1 | Corn flour | 20 | 22 | 85°C/30 min | 180 | 2.7 | 105 | 5 |
| WS 77-2 | Corn flour | 20 | 22 | 85°C/30 min | 300 | 3 | 103 | 4 |
| WS 78-1 | Corn flour | 15 | 24 | 75°C/30 min | 480 | 3.5 | 101 | 3 |
| Example snack | 2: Potato | | | | | | | |
| KS-0 | Potato flour | 0 | 20 | none | 850 | >10 | - | 1 |
| KS 1 | Potato flour | 20 | 17 | 125°C/30 m | 30 | 1.7 | 112 | 7 |
| KS 2 | Potato flour | 15 | 20 | 110°C/30 m | 180 | 2.9 | 104 | 5 |
| KS 3 | Potato flour | 15 | 20 | 110°C/15 m | 252 | 3.2 | 102 | 4 |
| KS 4 | Potato flour | 10 | 22 | 90°C/30 min | 360 | 2.7 | 92 | 3 |
| KS 5 | Potato flour | 5 | 24 | 80°C/30 min | 540 | 3.1 | 78 | 2 |
| Example 3: | Corn chips | | | | | | | |
| WS 57-1 | Cornstarch | 0 | 27 | none | 1000 | >10 | - | 1 |
| WS 57-2 | Cornstarch | 0 | 27 | 50°C/30 min | 950 | >10 | _ | 1 |
| WS 57-3 | Cornstarch | 0 | 27 | 70°C/30 min | 840 | 8 | 50 | 1 |
| WS 57-4 | Cornstarch | 0 | 27 | 25°C/1 d | 800 | 7 | 53 | 1 |

| WS 58-1 | Cornstarch | 10 | 24 | none | 600 | 5 | 64 | 3 |
|-----------------------|-----------------|------|-----|----------|------|-----|------------|----|
| WS 58-2 | Cornstarch | 10 | 24 | 70°C/30 | 380 | 3.2 | 70 | 4 |
| | | | | min | | 0.2 | ' | |
| WS 58-3 | Cornstarch | 10 | 24 | 90°C/30 | 320 | 3.1 | 94 | 4 |
| | | | - : | min | 020 | 0.1 | | - |
| WS 58-4 | Cornstarch | 10 | 24 | 25°C/1 d | 190 | 2.8 | 92 | 5 |
| Example 4: | Chips & Pring | les | | | | | | |
| Potato chips | | 0 | | | 880 | >10 | _ | 1 |
| Potato Pring | Potato Pringles | | | | 980 | >10 | - | 1 |
| CP 5-1 | · | 10 | 15- | 130°C/15 | 410 | 3.2 | 91 | 3 |
| | | | 10 | m | | | | |
| CP 5-2 | | 15 | 15- | 130°C/15 | 310 | 2.9 | 95 | 5 |
| | | | 10 | m | | | | |
| Example 5: | Bread | | | • | | | | |
| BT 7-0 | Wheat flour | 0 | 45 | 25°C/1 h | 850 | | _ | 1 |
| BT 7-1 | Wheat flour | 10 | 45 | 25°C/1 h | 460 | | 92 | 4 |
| BT 7-2 | Wheat flour | enzy | 45 | 25°C/1 h | 530 | | 87 | 3 |
| Example | 6: Potato | | | | | | | |
| flakes | | | | | | | | |
| Potato flakes | | 0 | | | 820 | | <u> </u> | |
| KF-1 | Potato | 0 | 80- | 25°C/1 h | 620 | | 69 | |
| | flakes | | 14 | | | | | |
| KF-2 | Potato | 10 | 80- | 25°C/1 h | 210 | | 81 | |
| | flakes | | 14 | | ļ | | | |
| KF-3 | Potato | 10 | 17- | 110°C/30 | 540 | | 73 | |
| | flakes | | 12 | m | | | | |
| Kellogg's Corn Flakes | | | | | 900 | | | |
| White baguette | | | | | 1000 | | ļ <u> </u> | 1 |
| Whole grain bread | | | | | 530 | | | 9 |
| Pumpernickel | | | | | 220 | | ļ | 17 |
| Native cornstarch | | | | | 64 | | | 3 |

| SCA | Short chain amylose, DP = 24 | | | |
|-------|--------------------------------------|--|--|--|
| Wo | Water content during conditioning | | | |
| Cond. | Conditioning | | | |
| Но | Initial hydrolysis rate | | | |
| Q | Swelling level | | | |
| Тр | DSC melting point | | | |
| RS | Percentage of resistant starch/fiber | | | |

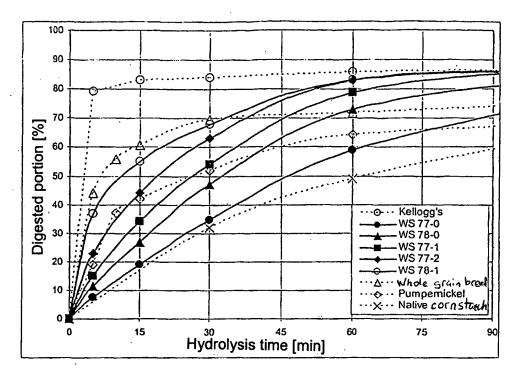


Fig 1

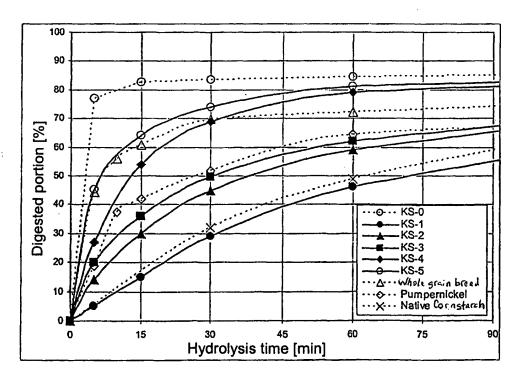


Fig 2

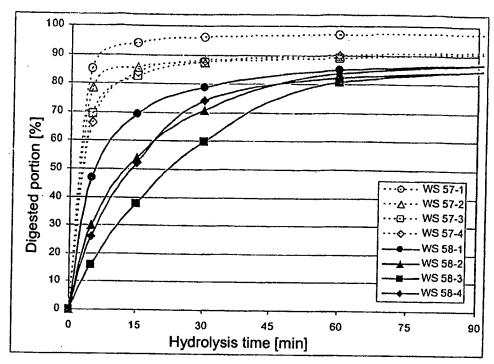


Fig. 3

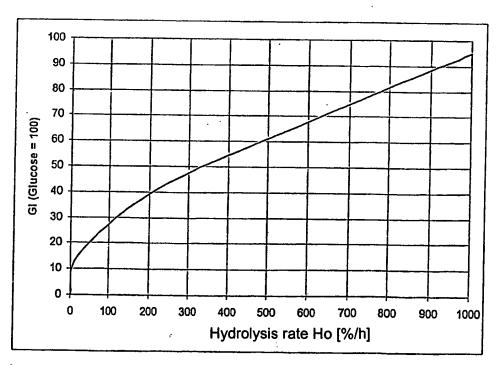


Fig. 4